

Karigari Chronicles

A Month of Momentum, Milestones & Meaningful Moments

March was a vibrant and growth-driven month for **Karigari Restaurants**, marked by celebrations, learning, and strong team alignment. We introduced a specially curated **Holi Menu**, bringing festive flavours to our guests across outlets, and celebrated **Women's Day at Karigari Connaught Place**, honouring the incredible women who are an integral part of our journey. The Karigari team also visited the prestigious **AAHAR Expo**, gaining valuable industry insights and inspiration.

Internally, a **quarterly meeting with Restaurant Managers and Chefs** under Futomic Group helped align teams on goals, performance, and future strategies. The month also saw **new hirings**, strengthening our growing teams, along with impactful **PR coverage** that enhanced our brand presence. Backed by consistent guest experiences and festive momentum, Karigari witnessed **steady sales growth**, while our digital platforms continued to expand through engaging content and storytelling.

March truly reflected a balance of celebration, collaboration, and continuous progress for the brand.

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Karigari at AAHAR Expo

Quarterly Meeting



Rangotsav at Karigari | A Festive Symphony of Flavours



This **Holi**, Karigari Restaurants brought the festival alive with **Rangotsav**—a thoughtfully curated menu that blended tradition, innovation, and vibrant flavours into one unforgettable experience. Inspired by the colours and joy of Holi, the menu was designed to take guests on a sensory journey through festive indulgence.

The beverage selection featured refreshing creations like *Chameli Thandai*, a luxurious floral blend with notes of jasmine and cardamom; *Kala Khatta Banta*, offering a tangy, fizzy burst of nostalgia; *Bela Chameli Frozen Sharbat*, a fruity and floral fusion; and the indulgent *Thandai Flight*, bringing together the richness of saffron, nuts, and aromatic spices. Each drink was crafted to capture the refreshing essence of the season.

The culinary offerings were equally vibrant, featuring innovative dishes such as *Chai Chocolate Ghever Parfait*, *Jalebi Tiramisu*, and *Dahi Dates Gujiya*, alongside bold savouries like *Mushroom Koliwada* and *Peshawari Chicken Keema Pakodi*. Rangotsav wasn't just a menu—it was a celebration of colours, flavours, and creativity, making Holi at Karigari a truly memorable experience for every guest.

Women's Day Celebration at Karigari Connaught Place

Celebrating strength, creativity, and entrepreneurship, Karigari Restaurants marked **Women's Day** with a thoughtfully curated gathering at Karigari Connaught Place. The event brought together inspiring female entrepreneurs and talented Karigars from diverse fields, creating a meaningful platform to honour their journeys, achievements, and the impact they continue to make in their respective domains.

The highlight of the celebration was an engaging **Mirror Clay Art Workshop**, where guests had the opportunity to express their creativity in a relaxed and interactive environment. The session encouraged collaboration, conversation, and artistic exploration, making it both enjoyable and memorable for everyone involved. It beautifully aligned with the spirit of Karigari—celebrating craftsmanship and the art of creation.

Following the workshop, guests were hosted for a specially curated lunch at the restaurant, where they could unwind, connect, and share their stories. The warm hospitality, vibrant ambiance, and thoughtfully designed experience made the celebration truly special. The event was not just a gathering, but a reflection of Karigari's commitment to empowering communities, celebrating talent, and recognising the incredible women who continue to inspire and lead with passion.



Welcoming Mr. Jeevesh Singh to the Team

We are delighted to welcome **Mr. Jeevesh Singh as the Digital Growth Manager at Futomic Head Office**, strengthening the digital capabilities of Karigari Restaurants and its associated ventures. His role will be instrumental in driving data-led strategies, enhancing online visibility, and accelerating digital growth across platforms.

With a focus on performance marketing, audience engagement, and brand expansion, Jeevesh brings fresh perspective and expertise to the team. We are excited to have him on board and look forward to the impact he will create as we continue to scale our digital presence. **Welcome to the Karigari family!**

Karigari at AAHAR 2026 | Exploring the Future of Hospitality



The team from Karigari Restaurants attended **AAHAR 2026**, one of the most significant exhibitions in the food and hospitality industry, supported by the **Ministry of Commerce and Industry**. The visit was a valuable opportunity for our Karigars to experience the scale, innovation, and evolving landscape of the industry firsthand.

A key highlight of the event was the presence of **Chef Harpal Singh Sokhi**, who showcased his culinary expertise at the APEDA stall, drawing attention and appreciation from industry professionals and visitors alike. His participation added pride and

inspiration for the entire Karigari team.

The exhibition brought together innovative companies, entrepreneurs, and industry leaders from across the country, presenting new ideas, technologies, and solutions shaping the future of the F&B sector. For the Karigari team, it was an insightful experience—offering opportunities to learn, network, and gain fresh perspectives. Events like AAHAR continue to reinforce how rapidly India's hospitality ecosystem is growing, and the visit further strengthened our commitment to evolving, innovating, and building a future-ready brand.

Karigari Quarterly Meeting | Aligning for Growth and Excellence

Karigari Restaurants conducted its **Quarterly Meeting** at Kaksh Banquet, bringing together leadership and key teams to review performance, address challenges, and define the way forward. The meeting focused on quarterly reports, operational insights, and open discussions around the on-ground realities faced by restaurant teams, ensuring alignment across all levels of the organization.

The session was attended by **Yogesh Sharma**, Founder & CEO; **Manish Sharma**, Co-founder & COO; **Faiz Ali Khan**, CGM; along with all Restaurant Managers, Executive Chefs, and the Head Office team. The discussions encouraged transparency, collaboration, and solution-oriented thinking, reinforcing a unified vision for growth and operational excellence.

A special highlight of the meeting was the recognition of outstanding performances across outlets.

The Karigari Bengaluru team was awarded the Certificate of Achievement for Overall Performance, Karigari Connaught Place received recognition for Best Sales Growth, and Karigari Noida Sector 51 was honoured for Best Sales. These recognitions celebrated the hard work, consistency, and dedication of the teams, motivating everyone to continue striving for higher standards in the months ahead.

The meeting also served as a platform to reinforce Karigari's core values of accountability, teamwork, and continuous improvement. Leaders shared key strategic directions for the upcoming quarter, emphasizing consistency in guest experience, stronger coordination between teams, and a proactive approach to problem-solving. The collaborative environment encouraged every participant to contribute ideas and insights, making the session not just a review, but a step towards building a more aligned, efficient, and future-ready Karigari.



From the Founder's Desk

March has been a month that beautifully balanced celebration, learning, and alignment for **Karigari Restaurants**. From festive moments like Holi to meaningful team engagements and industry exposure, the month reflected our ability to grow while staying rooted in our values. Each initiative, whether on-ground or strategic, continues to strengthen the foundation we are building together.

What stands out most is the commitment and ownership displayed by our teams across all locations. From delivering consistent guest experiences to actively participating in learning platforms and internal discussions, the collective effort has been inspiring. It is this spirit of collaboration and continuous improvement that drives Karigari forward.

As we move ahead, our focus remains clear—to build with purpose, scale with responsibility, and continue celebrating the spirit of our Karigars. The journey is ongoing, and with the strength of our people, I am confident that we will continue to achieve greater milestones together. guest experiences to actively participating in learning platforms and internal discussions, the collective effort has been inspiring. It is this spirit of collaboration and continuous improvement that drives Karigari forward.



Yogesh Sharma
Founder & CEO, Karigari Ventures Ltd.

Karigari Featured

The Daily Guardian
Review

DIVING INTO THE 'NAMAK SHAMAK' VIBES AT KARIGARI

I've always believed that you can tell a lot about a restaurant by how they handle the classics and walking into Karigari revealed it clearly. There's this immediate sense of warmth—the kind that promises a meal crafted with genuine "namak shamak" soul. It doesn't feel like just another celebrity-chef outpost; it feels like a kitchen that actually cares about the craft, kudos to Chef Harpal Singh Sokhi.

We started things off with the Soya Malai Chaap, and honestly, it set the bar high. It was creamy, with just enough char from the tandoor to give it that smoky

depth. Then came the Aasan Chicken Tikka, which was a clever fusion that brings a zesty, soy-ginger kick to a traditional tender tikka—definitely the dish that woke up our palates for the mains.

The Classic Dal Makhani was, predictably, the heart of the table. You can tell when a dal has been slow-cooked for hours versus rushed; this one was

velvet-smooth and rich without feeling heavy. We scooped it up with a mix of breads—the Lachha Parantha was perfectly flaky, and the Malabar Parantha added a nice Southern-style buttermilk layer to the meal. The real star of the bread basket for me was the Matar Paneer Kachcha, and scale. This venture, led by entrepreneur Yogesh Sharma and the chef himself, serves as a platform for the karigars—the true artisans of Indian flavour.

Walk inside and the tin Bollywood tracks hit first. Huge chandeliers made of spoons hang from the ceiling. It is a space with a proper finesse and truly well-coming from the moment guests arrive. The menu reads like a map of everywhere Sokhi has been eating. Take the Aasa Chaawal Da Sherbat. We found this flakey, heavy drink through a Mumbai in Bihar. One sip makes the room feel like a mantric, blooming palace garden. For something colder, the Shogun Shreda mixes fresh coconut water with whole-gala. It sips the boring, standard drink but found everywhere else.

As the food arrives, the Banarasi Dusse Nath ki Samosa Chaawal the poster with a sharp tangy riot of spices, acting as a direct homage to street-food master the chef encountered years ago. The Kutayeh Chole

to enjoy the filling. Then there was the Murg Biryani. The moment the lid came off, the aroma and whole spices hit the table. The rice was long-grained and fluffy, and the chicken was succulent, not dry, and it felt like a proper, celebratory Sunday biryani.

We finished on a high note with the jalebi Mafie which tasted nostalgic and the syrupy crunch of a fresh jalebi felt fun, yet modern and something that's actually easy to share.

My dinner at Karigari wasn't just about the food but about the pacing and the vibe of the place. If you're looking for a spot where the flavors feel authentic but the presentation feels fresh, Karigari is a solid bet.

NDTV FOOD

I Went Looking For The Best Indian Food In Noida And Ended Up At Karigari

I visited the Karigari outlet in Sector 51, Noida, and walked away full, happy, and already planning a return.

When you crave restaurant-style Indian food, not all places give you exactly what you want. But Karigari won me over - with its food, hospitality and more. Rooted in the idea of celebrating Indian karigars or artisans, this restaurant brings back the slow, thoughtful approach to cooking that is familiar yet exciting. I visited the Karigari outlet in Sector 51, Noida, and walked away full, happy, and already planning a return.

The Pioneer
TRUSTED SINCE 1865

Swaad aisa jo seedha dil tak jaaye aur mazaa aa jaaye!

"Namak shamak, namak shamak, dil dete hain!" That famous, booming chant immediately signals that a proper feast is underway. Chef Harpal Singh Sokhi has finally planted a firm flag at Scindia House in Connaught Place, where Karigari functions as a unique intersection of culture, capital, and scale. This venture, led by entrepreneur Yogesh Sharma and the chef himself, serves as a platform for the karigars—the true artisans of Indian flavour.

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KARIGARI SERVES AS A VIBRANT STAGE FOR INDIAN ARTISANS, BLENDING CHEF SOKHI'S SOULFUL MEMORIES WITH BOLD, CULTURE-RICH, AND FESTIVE FLAVOURS

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Patodey-Podees are equally brilliant, taking the mungy, comforting street food of Ludhiana and locking it into crisp, golden parcels. For those craving meat, the Chicken Seekh delivers exceptionally soft, chutney-laced kebabs inspired by the alleys of Jaipur, while the Chai Karore offers a crunchy nod to childhood train journeys visiting his Nani's house. Take that Chewy Ulla Vada Fry. It is a glorious, messy heap. They take a tiny gyo, shove the wada stuffing inside, and then dunk the whole lot in gram flour for a deep fry. It shows up at the table dressed in Chener sauce. One bite and the original street version feels like a distant memory. The Malabar Phuntar Tandoori go for a different kind of punch. These are massive. Proper jumbo pavans. They get a sharp coconut and curry leaf marinade that feels incredibly bright. That acidity is the only thing strong enough to fight the heavy, charred smoke of the tandoor.

Then comes the Dabba Gacchi Makhron, a plate of flat-out, unshamed luxury. Rare Kachhi Gacchi and buttons down in a thick, velvety cashew-almond gravy, while bhatahs hold the base together. It tastes of damp wood and dark earth. The kitchen gives the cold, famous plates a hard, necessary shove. The Lemon Grass Butter Chicken kills off the usual cheap severities with a dizzy, aromatic cashew gravy. It is fresh and a massive

departure from the usual heavy sludge. The main courses reveal even deeper family connections. The Matar Spring Chose Beans is a grounding, earthy dish from the personal fridge book of Sokhi's Maharashtrian wife, Bendeji. The Hot Chicken Vidharba Curry stands out as the very dish that sparked their romance. Karigari turns hyperlocal memories into a feast that feels both intimate and grand. If your appetite is seeking a bit of food, this is precisely where you need to be. Go on, give your taste buds the treat they deserve after all, swaad aa gaya!

Digital Presence on the Rise: Karigari's Growing Social Media Footprint



Karigari's digital journey saw strong momentum in March, driven by creativity, consistency, and an increasingly engaged online community. The month reflected the growing impact of our storytelling and the way our content continues to resonate across platforms.

Across Instagram, Facebook, LinkedIn, Pinterest, and YouTube, we achieved:

- 5 million+ total views**
- 4,000+ new followers added**
- 200,000+ engagements**

This growth highlights the strength of our content strategy and the deeper connection we continue to build with our audience. From festive campaigns around Holi to engaging reels and storytelling-led content, every initiative contributed to amplifying Karigari's digital voice.

A big appreciation to our marketing, content, design, and outlet teams for their passion, creativity, and collaborative efforts behind every post and campaign. As we move ahead, let's continue to innovate, stay consistent, and create content that not only performs but also truly represents our craft, our culture, and most importantly, our **Karigars**.

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